



APPLE SHED MENU

SMALL PLATES

Spiced Roasted Tasmanian Walnuts (GF/DF/VG) 9

Warm Marinated *Lauriston Grove* Olives (GF/DF/VG) 9

Spiced Cauliflower with fresh herbs & Gochujang dipping sauce (V)16

Herb Crumbed Fish Tacos (2) with kimchi slaw & herb mayo (DF) 18

Marinated Pumpkin Wedge with mint yogurt, herbs & pepitas (V/GF) 18

***Summer Kitchen* Seasonal Sourdough** with balsamic & Huon Valley's *10 Steps Olive Oil* (VG/DF) 10

Roasted Tassie Potatoes with house made romesco and pecorino (GF/V/VGO) 12

Charred Seasonal Asparagus with *Huon Hazelnuts*, local honey & *10 Steps Olive Oil* (DF) 12

Wallaby Kofta spiced with *Tasmanian Pepper Co's* pepperberry, home grown herbs with pickles & mint yoghurt (GF) 19

Chicken Liver & *Charles Oates* Apple Spirit Pate (*suggested cider pairing – Traditional*) (GFO) 16
Apple Shed pickles, fruit paste and *Summer Kitchen* sourdough

Extras: *Summer Kitchen* sourdough or *GF Precinct* gluten free bread 5
Apple Shed House Salad (GF/V/VGO) 10

LARGE PLATES

Dukkah Grilled Cauliflower steak (*suggested cider pairing – Traditional*) (GF/VG) 24
with broccolini, romesco, roasted chickpeas & spiced mixed seeds

Middle Eastern Spiced *Cygné* Lamb (*suggested cider pairing – Organic or Bulmers Norman*) (GFO/DFO) 32
with pearl couscous salad, pickles & house made labneh

Cider Braised *Scottsdale* Pork Belly (*suggested cider pairing – Kingston Black*) (GF/DF) 30
with miso caramel and Bone Dry Cider poached apple & walnut salad

***Italian Pantry* Pumpkin & Sage Ravioli** (*suggested cider pairing – Bone Dry or Cox's Orange Pippin*) (V) 28
with burnt butter, spiced pepitas, pangrattato & pecorino

Roasted Fish of the Day (*suggested cider pairing – Wild*) (DF) \$(see menu board for Market Price)
with chilli and bean sprouts in a spicy Thai coconut broth & soba noodle

Apple Shed Toastie (GFO) (*suggested cider pairing – Wild or Bone Dry*) 18
Cygné smoked ham, *Wicked* smoked cheddar, bechamel, caramelised onion,
Summer Kitchen sourdough with house salad. *ADD Cider mustard or house made relish + 1*

*Please be advised that food prepared in our kitchen may contain food allergens
(GF= Gluten free/ V=vegetarian / DF= Dairy free/ VGO=Vegan option available)*



“FEED US” MENU

Share a selection of dishes chosen by the kitchen
(GFO/DFO/VO) *Minimum 4 people and whole tables only*

SHARE BOARDS

Charcuterie Board (*suggested cider pairing – tasting paddle*) (GFO) 38
Selection of cured meats, house-made pate, Tasmanian cheeses, accompaniments with crispbread

Tasmanian Cheese Board (*suggested cider pairing – Yarlington Mill or Organic*) (GFO) 32
Selection of Tasmanian cheeses, accompaniments with crispbread

WEEKEND BREAKFAST

(Available 10am-12noon Saturday/Sunday/Public Holidays)

House-made Nut & Seed Granola with vanilla pannacotta, honey and cider poached apple (GF) 18

Apple Shed Benedict (GF/VO) 24
with free-range poached egg, Cygnet smoked ham, Parmesan hash brown, cider mustard hollandaise
(Vegetarian option with spinach)

Huon Breakfast Burger (GFO/VO) 19
Cygnet smoked bacon, fried free-range egg, avocado, *Wicked* smoked cheddar, house relish & lettuce *on a Summer Kitchen* bun

Cider Braised Nierinna Mushrooms (GFO/DFO) 24
with *Summer Kitchen* sourdough, taleggio, poached free range egg, fried enoki & our home-grown chives

Scrambled Silken Tofu (GFO/VG) 19
with *Summer Kitchen* sourdough, with chilli, house-made kimchi, bean sprouts & herbs

Kids' Breakfast bacon & poached free-range egg on toast (GFO) 10

CHILDREN'S MENU

Kids Ham & Cheese Toastie (GFO) 10
Pasta with Napoli Sauce (DFO) 10

Mini Ploughman's Plate (GFO) 10
Hand-cut Wedges with Tomato Sauce (V/GF/DF) 8

DESSERT

House made cakes and desserts. Check our display cabinet & blackboards for today's selection

Apple Shed Famous Apple Pie Served with *Van Diemen's* vanilla bean ice cream 9

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